



# *Papuanians of New Guinea*



*Papuans - the oldest population of the island of New Guinea and other islands of Melanesia and Indonesia. The main population of the State of Papua - New Guinea and the Indonesian province of Irian Jaya. According to anthropological type close to the Melanesians (Melanesian branch Australoid race), but differ from them in language.*





*The main area of resettlement of Papuans - the island of New Guinea, the eastern part of which - the independent state of Papua - New Guinea (including the Bismarck Archipelago and. Bougainville) and the western part of the Indonesia (Irian Jaya- West Irian), where for many decades much movement office. Part of living on the island of Alor, Timor, Halmahera (for example, people Hallel) and Melanesia.*





manual. Secondary - hunting and gathering.

Clothing Papuans comprised belt, in red- men, women - in red and black stripe. Bracelets worn on the arm (sagyu) and legs (samba sagyu). Besides decorating the body inserted into the holes subjects kekee (nose) and Bull (in the mouth).

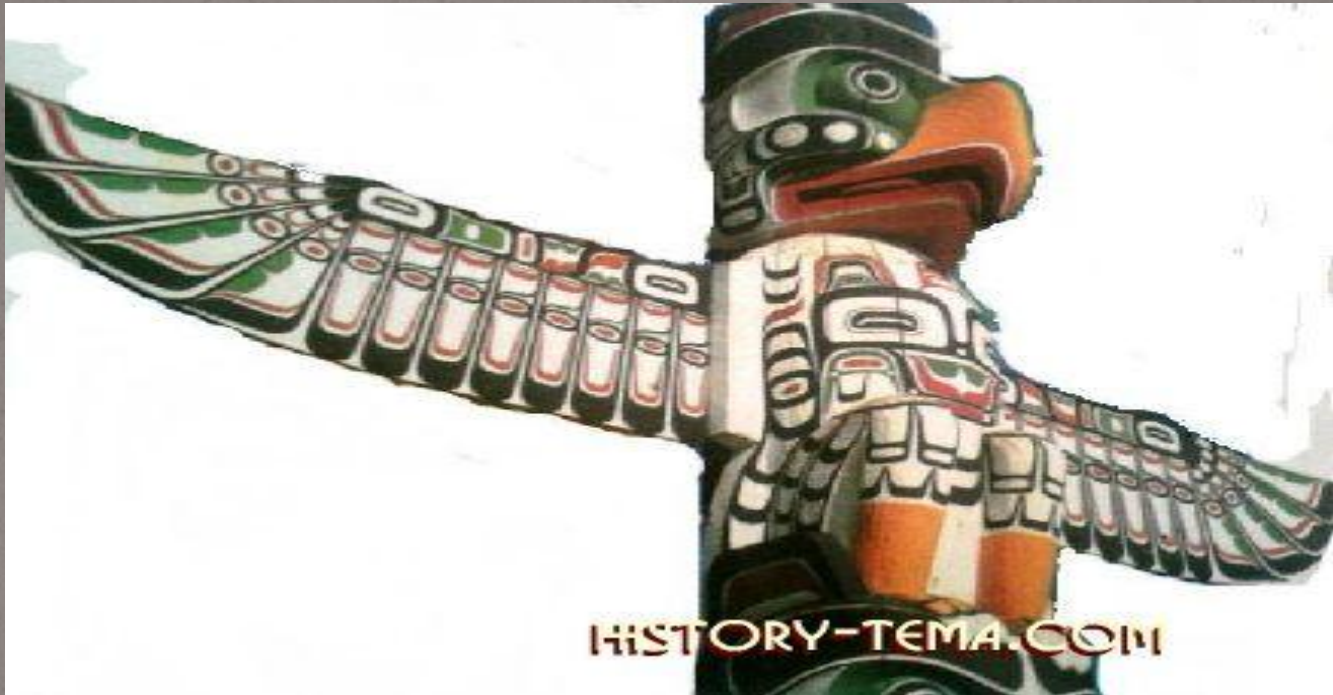




In other Papuans have different cults, mostly - the belief in the magic of a different, malicious, medical, economic. The term "onim" means sorcery and poison, and every therapeutic drug. Onim considered the cause of all disease, misery and death. and his fear. Most believe the culprits troubles neighboring tribe.



*Traditional beliefs are close to Australian and Papuan Melanesian. In Marinda anime cult There is close to the Australian, it is totemism. Dema - totemic ancestor. Myths mainly talk about the exploits of half-animal-half people. They distributed a secret cult Mayo associated with initiation.*





Aboriginal menu has changed little since the days of visiting Maclay. Among the dishes of national cuisine can be found borrowed from Polynesian or Melanesian cuisine, as well as the culinary delights of the local tribes. The main components of the product set - yams, sweet potatoes kaukau, rice, sago, as well as pork, poultry and game.



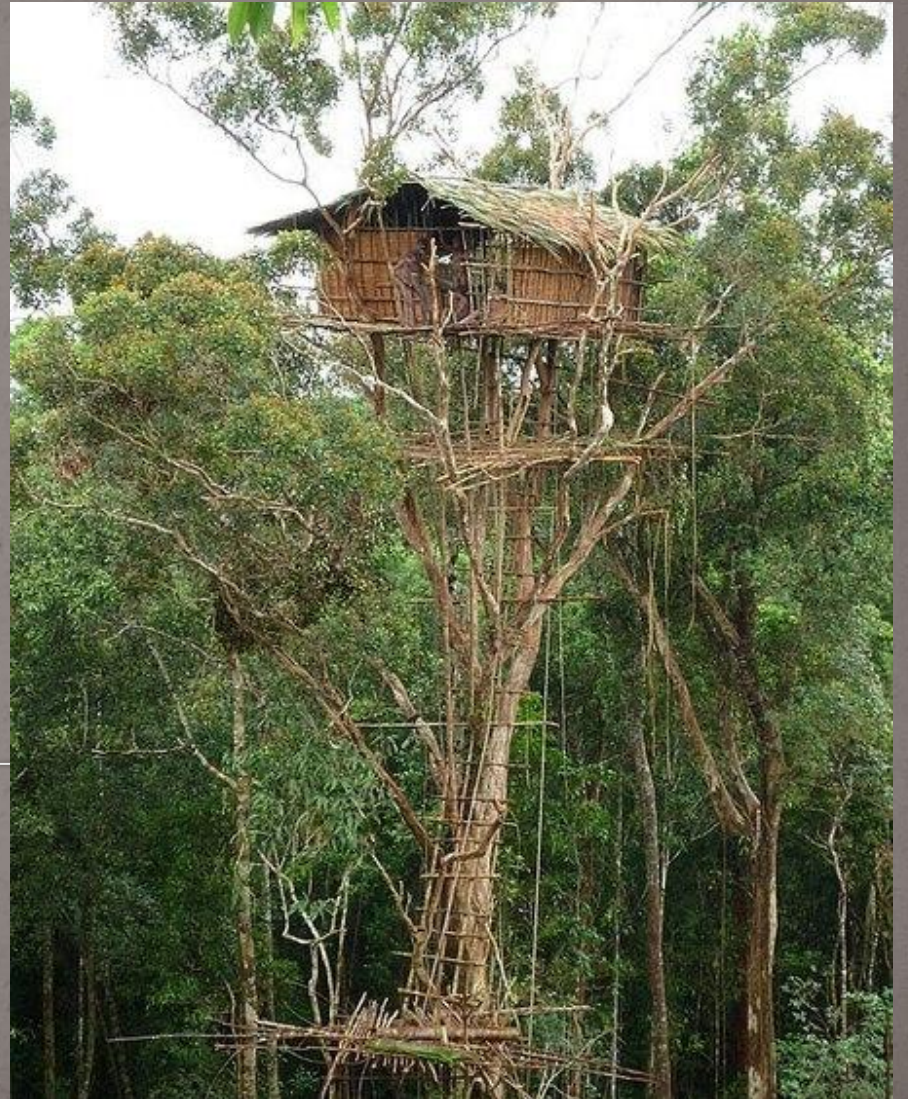
- **Mumu** - one of the most traditional local cuisine, which has nothing to do with the character we know all of the work. It's just pork with sweet potatoes, rice, herbs baked in an earthen oven. This is a simple dish of local gourmets can cook dozens of ways in each region on its own.
- **Buganda** - soup with egg
- **Barramundi** - cod in banana leaves
- **Bally-Beef** - Roast beef with rice
- **Kokoda** - fish cooked in a sauce of coconut milk
- **Number IPR-but-Race** - fish with rice
- **Hula** - crab meat, fried taro tuber

The island is surrounded by tropical forests; it is hot and humid, almost every day of pouring rain. In this climate, higher is better to stay on the dirty and wet earth. Therefore, in Papua New Guinea are almost no houses standing on the ground: they are usually raised on piles, and can stand even on vodoy. Samy common type of construction - a rectangular building with a gable roof.

Piles house usually raises two to four meters above the ground, and the tribe kombaev generally prefers a height of 30 meters. All homes built Papuans without nails, hammer and saw, with the help of a stone ax wielded masterfully. Construction of the pile at home requires good technical skills and knowledge.

On piles stack longitudinal beams on them - crossbars, and on top - a thin pole.







An ornate, symmetrical decorative border in a dark, possibly engraved or embossed, style. It features intricate scrollwork, acanthus leaves, and floral motifs arranged in a rectangular frame with rounded corners. The border is centered on a light beige, textured background that resembles aged paper or parchment.

Thank you for attention